Dichiarazione di conformità CE

Con la presente il **GRUPPO CIMBALI S.P.A.** dichiara sotto la propria responsabilità che:

EC Declaration of conformity

GRUPPO CIMBALI S.P.A., hereby declares, under its own responsibility, that:

Certificat de conformité CE

Par la présente le **GRUPPO CIMBALI S.P.A.** déclare sous sa propre responsabilité que:

EG-Konformitätserklärung

Die **GRUPPO CIMBALI S.P.A.** hiermit in eigener Verantwortlichkeit wie folgt:

Declaraciòn de conformidad CE

Con la presente el **GRUPPO CIMBALI S.P.A.** declara bajo su propia responsabilidad que:

Declaração de conformidade

Com a presente o **GRUPPO CIMBALI S.P.A.** declara, sob a própria responsabilidade que:

- Apparecchio - Appliance - Appareil
  Gerätes - Aparato - Aparelho
- Marca - Brand - Marque - Marke - Marca - Tipo
- Fabbricante - Manufacturer - Fabricant
  Hersteller - Fabricante - Fabricante
- Tipo di macchina - Type of machine - Type de la machine
  Maschinentypen - Tipo de la màquina - Tipo de la màquina
- N° della macchina - Serial number - N° de la machine
  Maschinen-Nummer - N° de la máquina - No de la máquina

- vedere targa dati
- refer to machine data
- voir étiquette données
- siehe Angaben zum Maschinentyp
- ver la placa de la caracterìsticas
- ver la plaqueta das características

è conforme alle seguenti direttive:
est conforme aux normatives suivantes:
es conforme a las siguientes directivas:

is in compliance with the following directives:
entspricht den folgenden Gesetzesbestimmungen:
está conforme às seguintes directrizes:

2006/95/EC **Direttiva bassa tensione - EC Low Voltage Directive - Normes CE Basse-tension**
EG-Niederspannungrichtlinie - Directiva de la maquinaria CE - Directiva sobre a baixa tensão CE

2004/108/EC **EMC - EC Electromagnetic Compatibility directive - Normes CE Compatibilité électromagnétique**
EG-Richtlinie Elektromagnetische Verträglichkeit - Directiva de la maquinaria CE
Directiva sobre a compatibilidade el.magn. CE

2006/42/EC **Direttiva macchine - EC Machinery Directive - Normes CE Machines -**
EG-Maschinenrichtlinie - Directiva de la maquinaria CE - Directiva sobre as máquinas CE

97/23/EC **Direttiva attrezzature a pressione (PED)** (Vedere tabella nella pagina successiva)
Pressure Equipment Directive (PED) (See chart in the following page)
Directive Èquipements sous Pression (PED) (Voir tableau dans la page suivant)
Richtlinie-Druckgeräte (PED) (Siehe Tabelle auf der nächsten Seite)
Directiva equipos a presión (PED) (Véase cuadro en la página siguiente)
Directiva equipos sobre pressão (PED) (Veja quadro na página seguinte)

e successive modifiche ed integrazioni.
et modifications ultérieures et intégrations.
y siguientes modificaciones e integraciones.

and later modifications and integrations.
sowie den nachfolgenden Änderungen und Ergänzungen.
e alterações e integrações subsequentes.

La presente dichiarazione perde la sua validità nel caso in cui l'apparecchio venga modificato senza espressa autorizzazione del costruttore oppure se installato o utilizzato in modo non conforme a quanto indicato nel manuale d'uso e nelle istruzioni.

This declaration is null and void if the machine is modified without the express authorization of the manufacturer or if improperly installed and used in such a way that does not comply with indications in the users' manual and the instructions.

La présente déclaration perd toute validité dans le cas où l'appareil est modifié sans l'autorisation du constructeur ou si l'appareil est installé ou utilisé de façon non conforme à ce qui est indiqué dans le manuel et dans le mode d'emploi.

Die vorliegende Bescheinigung verliert ihre Gültigkeit, falls das Gerät ohne ausdrückliche Genehmigung des Hersteller modifiziert werden sollte oder falls es nicht entsprechend der im Bedienungs- und Wartungshandbuch aufgeführten Anleitungen installiert oder benutzt werden sollte.

La presente declaración pierde su validez en el caso de que el aparato sea modificado sin expresa autorización del constructor, o bien si ha sido instalado o utilizado de forma no conforme a lo indicado en el manual de uso y en las instrucciones.

A presente declaração deixa de ter validade no caso em que o aparelho seja modificado sem autorização do construtor ou se instalado ou utilizado de maneira não conforme ao indicado no manual de uso e nas instruções.

Sede legale - Registered office - Siège social
Rechtssitz - Sede legal - Sede legal: Via A. Manzoni 17, Binasco (Mi), ITALY

Data - Date - Date
Datum - Fecha - Data 22.03.2010

Product Development Manager

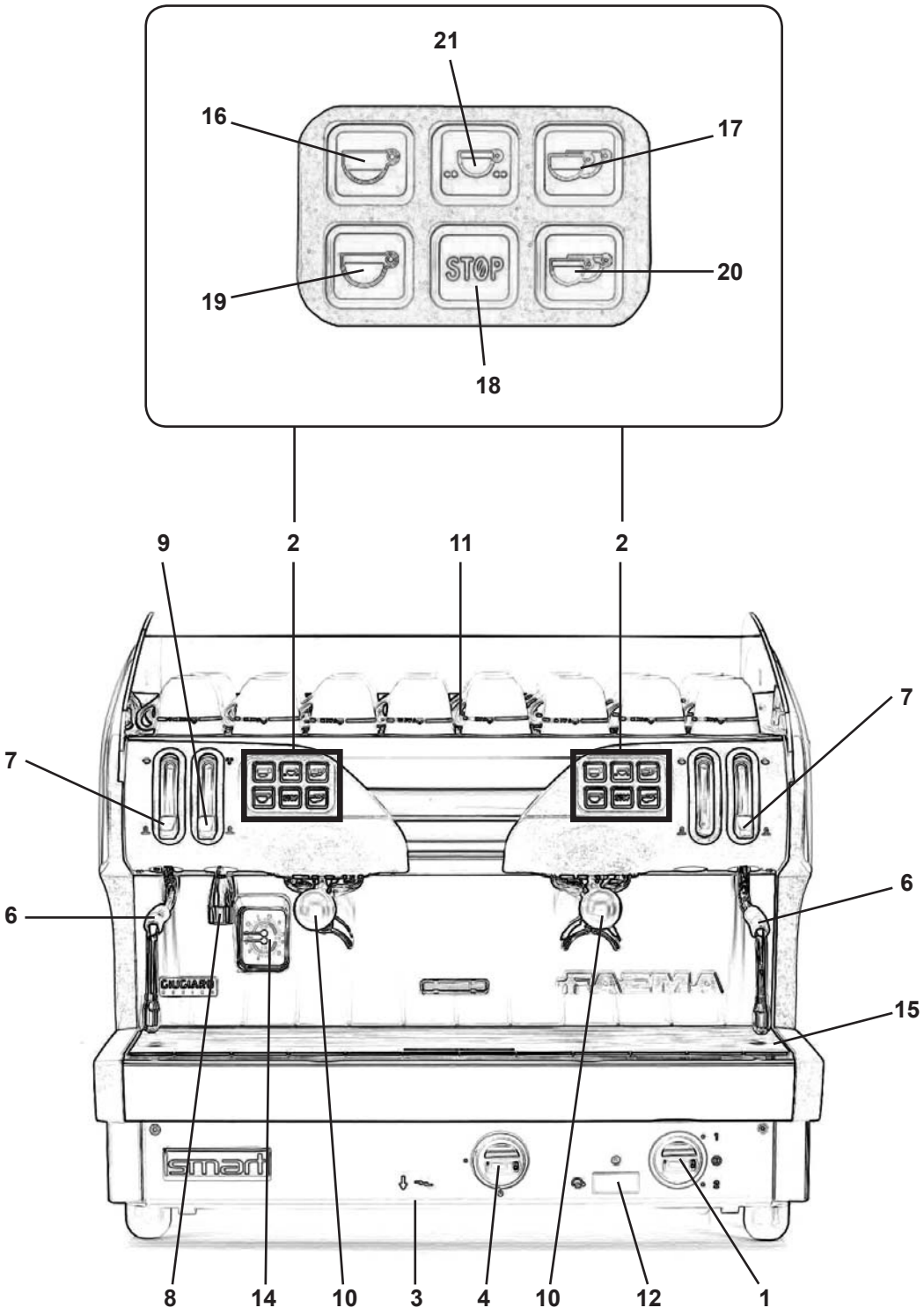
Industrial Manager

Code 930-056-030 (rev. 1013)

	P_{max} [bar]	T_{max} [°C]	**tipo di macchina** **Type of machine** **type de la machine** **Maschinentypen** **modelo de la machina** **tipo de la màquina**	1 gruppo 1 unit 1 groupe 1 gruppe 1 grupo 1 grupo	2 gruppi 2 units 2 groupes 2 gruppen 2 grupos 2 grupos	3 gruppi 3 units 3 groupes 3 gruppen 3 grupos 3 grupos	4 gruppi 4 units 4 groupes 4 gruppen 4 grupos 4 grupos	
			Fluido - Fluid - Fluide **Flüssig - Fluido - Fluido**	**Capacità - Capacity - Capacitè** **Kapazität - Capacidad - Capacidade**				[L]
Caldaia Service boiler Chaudiére Heizkessel Caldera Caldeira	2 bar	133° C	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor água/vapor	2.5 - 8	5 - 11	15 - 17.5	20 - 24.1	
Scambiatore Heat exchanger Èchangeur Wrmeaustauscher Intercambiador de calor Trocador de calor	12 bar	133° C	acqua water eau wasser agua água	0.14 - 0.65 x 1	0.14 - 0.65 x 2	0.65 x 3	0.65 x 4	

	P_{max} [bar]	T_{max} [°C]	**tipo di macchina** **Type of machine** **type de la machine** **Maschinentypen** **modelo de la machina** **tipo de la màquina**	**X1** **X2** **X4** **X53**	**X3** 1 gruppo 1 unit 1 groupe 1 gruppe 1 grupo 1 grupo	**X3** 2 gruppi 2 units 2 groupes 2 gruppen 2 grupos 2 grupos		
			Fluido - Fluid - Fluide **Flüssig - Fluido - Fluido**	**Capacità - Capacity - Capacitè** **Kapazität - Capacidad - Capacidade**				[L]
Caldaia Service boiler Chaudiére Heizkessel Caldera Caldeira	2 bar	133° C	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor água/vapor	2.5 - 4	0.9 - 3.4	4.8		
Scambiatore Heat exchanger Èchangeur Wrmeaustauscher Intercambiador de calor Trocador de calor	12 bar	133° C	acqua water eau wasser agua água	0.14 - 0.31	-	-		
Boiler caffè Coffee boiler Boiler café Boiler Kaffee Boiler café Boiler cafè	12 bar	170° C	acqua water eau wasser agua água	-	0.9	0.9 x 2		

SMART / A R



Legenda - Legend - Legende - Legende - Leyenda - Legenda

I LEGENDA

1 Interruttore generale
2 Pulsantiera
3 Pulsante accensione piezoelettrica (*)
4 Manopola rubinetto gas (*)
6 Lancia vapore orientabile
7 Leva regolazione vapore
8 Lancia acqua calda
9 Leva erogazione acqua calda
10 Portafiltro
11 Piano scaldatazze (*)
12 Interruttore scaldatazze (*)
14 Manometro caldaia / pompa
15 Bacinella
16 Pulsante erogazione 1 caffè corto
17 Pulsante erogazione 2 caffè corti
18 Pulsante STOP/Prog
19 Pulsante erogazione 1 caffè lungo
20 Pulsante erogazione 2 caffè lunghi
21 Pulsante erogazione continua

I componenti - (*) - sono applicati solo in alcune configurazioni di prodotti.

GB LEGEND

1 Main ON/OFF switch
2 Pushbutton Panel
3 Piezoelectric lighter push-button (*)
4 Gas tap knob (*)
6 Swivel steam jet pipe
7 Steam adjustment knob
8 Hot water dispensing pipe
9 Hot water dispensing knob
10 Filter holder
11 Cups-warmer (*)
12 Cup heating switch (*)
14 Boiler / pump pressure gauge
15 Pan
16 Dispensing push button - 1 short coffee
17 Dispensing push button - 2 short coffees
18 STOP/Prog - push button
19 Dispensing push button - 1 long coffee
20 Dispensing push button - 2 long coffees
21 Continual dispensing - push button

Items marked - (*) - are fitted in some product configurations only.

F LEGENDE

1 Interrupteur général.
2 Clavier
3 Interrupteur d'allumage de la plaque électrique (*).
4 Poignée du robinet à gaz (*).
6 Tuyau (lance) orientable de la vapeur.
7 Poignée de réglage de la vapeur.
8 Tuyau (lance) d'eau chaude.
9 Poignée de débit de l'eau chaude.
10 Porte-filtres.
11 Chauffe-tasses (*)
12 Touche plateau chauffant (*).
14 Manomètre de la chaudière / pompe.
15 Cuvette.
16 Touche débit 1 café court
17 Touche débit 2 café court
18 Touche STOP/Prog
19 Touche débit 1 café long
20 Touche débit 2 café long
21 Touche distribution continue

Les détails - (*) - ne sont appliqués qu'à certaines configurations de produits.

D LEGENDE

1 Hauptschalter
2 Druckknopftafeln
3 Taste piezolelektrische Zündung (*)
4 Gasregler (*)
6 Dampfrohr (beweglich)
7 Dampfhahn
8 Teewasserrohr (beweglich)
9 Teewasserhahn
10 Filterhalter
11 Tassenerwärmer (*)
12 Einschalter Tassenwärmeplatte (*)
14 Manometer Kessel / Pumpe
15 Wanne
16 Taste Abgabe 1 Espressokaffee
17 Taste Abgabe 2 Espressokaffees
18 Taste STOP/Prog
19 Taste Abgabe 1 normaler Kaffee
20 Taste Abgabe 2 normaler Kaffees
21 Taste kontinuierliche Ausgabe

Die mit - (*) - gekennzeichneten Komponenten sind nur in bestimmten Modellen installiert.

E LEYENDA

1 Interruptor general
2 Botoneras
3 Botón encendido piezoeléctrico (*)
4 Mando válvula gas (*)
6 Tubo (lanza) vapor orientable
7 Mando regulación vapor
8 Tubo (lanza) agua caliente
9 Mando erogación agua caliente
10 Portafiltro
11 Calientatazas (*)
12 Botón calienta-tazas (*)
14 Manómetro caldera / bomba
15 Bandeja
16 Botón erogación 1 café fuerte
17 Botón erogación 2 cafés fuertes
18 Botón STOP/Prog
19 Botón erogación 1 café suave
20 Botón erogación 2 cafés suaves
21 Botón erogación contínua

Los detallos - (*) - se pueden aplicar sólo en algunas configuraciones del producto.

P LEGENDA

1 Interruptor geral
2 Quadro de botões
3 Botão de acendimento piezoeléctrico (*)
4 Manípulo torneira gás (*)
6 Tubo vapor orientável
7 Manípulo regulação do vapor
8 Tubo água quente
9 Manípulo distribuição água quente
10 Porta-filtro
11 Grelha para esquentar chávenas (*)
12 Interruptor para aquecer as chávenas (*)
14 Manómetro caldeira / bomba
15 Bandeja
16 Botão distribuição 1 café forte
17 Botão distribuição 2 cafés fortes
18 Botão STOP/Prog
19 Botão distribuição 1 café ligeiro
20 Botão distribuição 2 cafés ligeiros
21 Botão distribuição contínua

Os detalhes - (*) são aplicados só em algumas configurações de produtos

Dear Madam, Dear Sir
Congratulations on your new Faema!
With this purchase, you have chosen an advanced espresso coffee machine built with the most modern technologies. This machine not only offers you a perfect combination of efficiency and functionality, but also provides you with all the tools you need to do your job in the best possible way.
We recommend that you take some time to read this Use and Maintenance Booklet. It will help you become more familiar with your new espresso machine, which we're sure you are looking forward to using.
Wishing you all the best.

GRUPPO CIMBALI S.p.A.

English

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These chapters in the manual are to be used by qualified, authorized technical staff.

1. General Rules

Please read the warnings and rules in this User's Manual carefully before using or handling the machine in any way because they provide important information regarding safety and hygiene when operating the machine.
Keep this booklet handy for easy reference.

- The machine was designed solely for preparing espresso coffee and hot beverages using hot water or steam, and for warming cups.
- The machine must only be used by suitably trained employees who are well aware of the possible risks that can occur when operating the machine.
- The machine is for professional use only.
- The machine must not be used by children or by people with physical, sensorial, or mental impairments: if such people use the machine, they must be supervised during operation.
- The machine must not be left unattended.
- The machine must not be used outdoors.
- If the machine is stored in rooms where the temperature can drop below freezing, empty the boiler and water circuit tubes.
- Do not expose the machine to atmospheric agents (rain, sun, and cold).
- Noise: the equipment does not exceed 70dB.
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the machine.

2. Installation Rules

WARNING

Installation, dismantling, and adjustments must only be performed by qualified and authorized technicians.

Carefully read the warnings and rules in this manual because they provide important information regarding safe installation, use and maintenance of the machine.

Keep this booklet handy for easy reference.

- After removing the machine from its packing materials, make sure that the machine and its safety devices are intact.
- If the power supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- Packing materials (plastic bags, polystyrene foam, staples, etc.) must be kept out of the reach of children because they are potentially hazardous.
- Before plugging in the machine, make sure that the information on the nameplate (voltage, etc.) matches that of the electrical and water systems.
- Completely unwind the power supply cable.
- The coffee machine should sit on a flat, stable surface at least 20 mm from walls and from the counter. Keep in mind that the highest surface on the machine (the cup warmer tray) sits at a height of at least 1.2 meters. Make sure there is a shelf nearby for accessories.
- Room temperature must range between 10° and 32°C (50°F and 90°F).
- An electrical outlet, water connections, and a drain with siphon must be in the immediate vicinity.
- Do not install in rooms (kitchens) that are cleaned with jets of water.
- Do not clean the machine with jets of water.
- Do not obstruct openings or ventilation and heat vents.
- Do not install the machine outdoors.

3. Electrical Installation Rules

Prior to installation, make sure there is a circuit breaker installed with a distance between the contacts that allows for complete disconnection when there is a category III overload and that provides protection against current leakage equal to 30 mA. The circuit breaker must be installed on the power supply in compliance with installation rules.

The electrical safety of this machine is only ensured when it is correctly connected to an efficient earthing system in compliance with the electrical safety laws in force. This fundamental safety requirement must be verified. If in doubt, request that a qualified electrician inspect the system. The manufacturer cannot be held responsible for any damage caused by the lack of an earthing system on the electrical supply.

It is unadvisable to use adaptors, multiple plugs, and/or extension cords. If their use is indispensible, only use simple or multiple adaptor plugs and extension cords that are in compliance with safety laws. Make sure these devices do not exceed the voltage capacity marked on the simple adaptor and on extension cords, and the maximum voltage marked on the multiple adaptor.

Check that the type of connection and voltage correspond with the information on the nameplate: see *illustrations chapter figure 1*.

For machines with a Y connection: see *illustrations chapter figure 2*.
For machines with a Δ connection: see *illustrations chapter figure 3*.
For machines with a single-phase connection: see *illustrations chapter figure 4*.

4. Equipotential Connection

This type of connection, required by some laws, prevents differences in the electric potential level between the earthing connections of equipment installed in the same room.
This machine is provided with a clamp underneath the base for connection to an external equipotential cable.
After installation, this type of connection MUST be made:

- Use a cable with a nominal section in compliance with the laws in force.
- Connect one end of the cable to the clamp (see *illustrations chapter figure 5*) and the other end to the earthing of adjacent equipment.

Failure to follow this safety norm releases the manufacturer from any responsibility for machine breakdowns or damage to people or property.

NOTE: DO NOT CONNECT TO THE POWER SUPPLY EARTHING BECAUSE IT IS NOT CONSIDERED AN EQUIPOTENTIAL CABLE CONNECTION.

⚠ Bear in mind that Gruppo Cimbali S.p.A. is not responsible for damage caused by improper electrical connections, and that the installer is responsible for any damage.

5. Water Installation Rules

WATER REQUIREMENTS
Water used in coffee machines must be potable and suitable for human consumption (see laws and regulations in force).
Check on the machine's water inlet that:

- the pH level complies with the laws in force
- the chloride value is less than 100 mg/l

If the values do not fall within the limits, an appropriate water treatment device must be inserted (respecting the local laws and compatible with the machine).
If the machine uses water with a hardness exceeding 8°F (4.5 °D), a specific maintenance plan must be implemented according to the hardness detected and machine usage.

WARNING
Only use the supplied parts for installation. If other parts are installed, they must be new (not used) and they must be able to come in contact with potable water suitable for human consumption (according to local laws in force).

WATER CONNECTIONS
Place the machine on a flat surface and stabilize it by adjusting and securing the feet.

Hook up the water connections as shown in the *Illustrations chapter Figure 6*, respecting the hygiene, water safety, and anti-pollution laws in the country of installation.

Note: If the water pressure can rise above six bar, install a pressure reducer set at 2-3 bar. See *Illustrations chapter Figure 7*.

Water draining tube: place the end of the water draining tube in a drain with a siphon for inspection and cleaning.
IMPORTANT: The curves of the draining tube must NOT bend as shown in *Illustrations chapter Figure 8*.

6. Installation Check-up

WARNING: AFTER INSTALLATION, CHECK TO SEE IF THE MACHINE IS WORKING PROPERLY (see the Installation Module C)

WATER CONNECTIONS

- No leaks from the connections or tubes

FUNCTIONING

- Boiler and operating pressures are normal.
- The pressure gauge is working properly.
- The self-leveling device is working properly.
- The expansion valves are working properly

WARNING: ONCE THE MACHINE HAS BEEN INSTALLED AND IS READY FOR USE, BEFORE ALLOWING THE WORKER TO START USING THE MACHINE, WASH THE INTERNAL COMPONENTS ACCORDING TO THE INSTRUCTIONS BELOW:

GROUPS

- Hook up the filter holders to the groups (without coffee).
- Let each group dispense water for about a minute.

HOT WATER

- Continuously dispense hot water (pressing the appropriate button) until at least 6 liters of water have been used for a machine with 2 groups (see the “Cleaning and Maintenance” Chapter in the User’s Manual).

STEAM

- Dispense steam from the nozzles for about a minute, using the appropriate buttons.

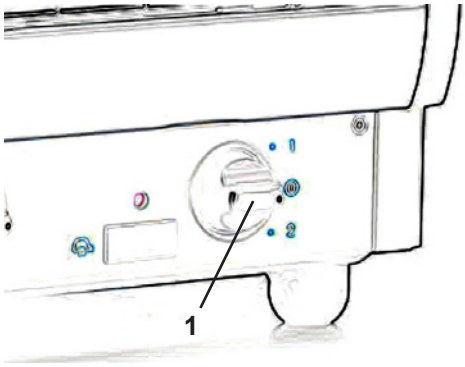
USE

7. Daily Switch-On

⚠ "Before switching on the machine, ensure the following:
The mains switch is on.
The water mains tap is open".

Turn the master switch (**1**) to position 1.
If the water level in the boiler is less than the minimum required, the boiler is filled up to the correct level.
Turn the master switch (**1**) to position 2.
"**Heating**" now begins.

At the end of the day, turn the machine OFF by turning the main ON/OFF switch (**1**) to position 0.

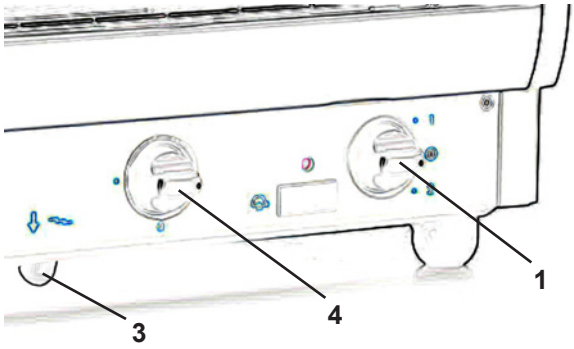


8. Gas installation switch-on (for "G" machines only)

⚠ **" Don't switch on the gas installation when the boiler is under pressure ".**

Before using the machine check that:
- the main electricity supply ON/OFF switch is ON;
- the main water supply tap is open .
- the gas supply tap is open.

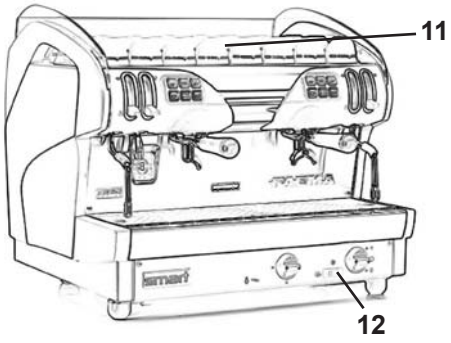
Turn the main switch ON/OFF (**1**) to position 1.
The machine completes the operations described under " **Daily Switch-On** ".
Press and turn the gas tap knob (**4**) counter-clockwise and repeatedly press the piezoelectric switch-on push-button (**3**) until the burner under the boiler lights up.
Check through the observation window that the burner is lit and, after a few seconds, release the knob (**4**).
"**Heating**" now begins.



At the end of the day, switch off the machine by turning the ON/OFF switch (**1**) to the "0" position and close the gas tap (**4**) by turning it to the "0" position.

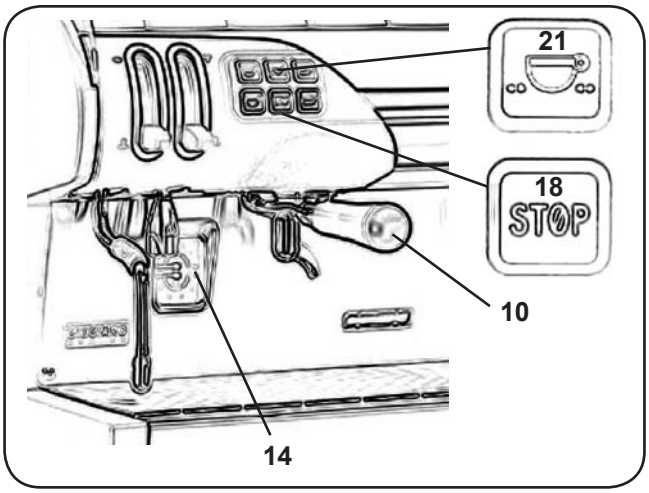
9. **Cup-Warmer** (when provided)

Place only coffee cups, cups and glasses to be used in conjunction with the coffee machine on the cup-warming plate.
Ensure that the coffee cups are completely drained before placing them on the cup-warming plate.
No other objects shall be placed on the cup-warming plate (**11**).
Press the button (**12**) and check to see that the light turns on.



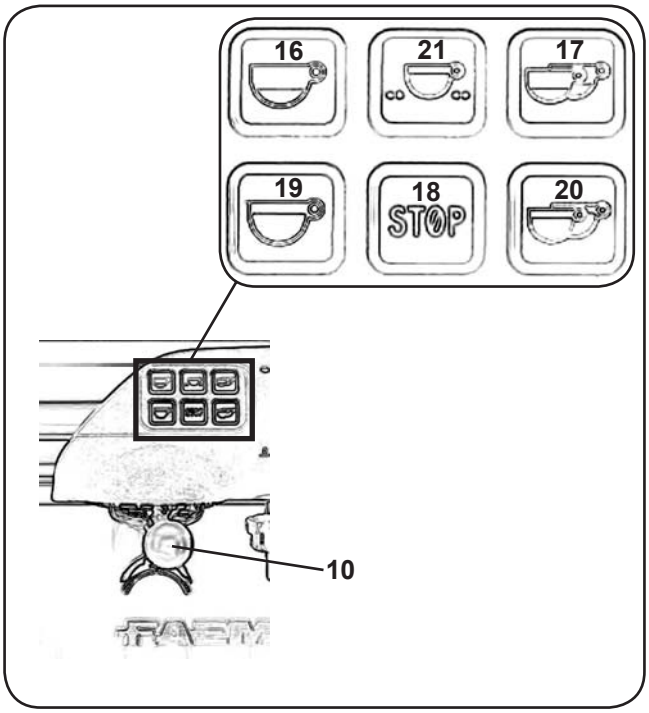
10. Heating phase

During heating, if one of the coffee dispensing push buttons is pressed, the machine dispenses a coffee at the temperature reached at the time.
Heating is completed when the boiler gauge indicator (**14**) remains stable in the green area.
The machine is now ready to dispense coffee, steam and hot water.
To make sure that the dispenser unit and the filter holder **(10**) are at similar temperatures, press the coffee dispensing push button (**21**) and let the machine dispense coffee for a few seconds. Then press the STOP push button (**18**) to stop dispensing.



11. Delivery of the coffee

Remove the filter holder **(10**), empty out any coffee grouts and fill it up with 1 or 2 servings of ground coffee, depending on the filter holder used.
Press the ground coffee in filter down uniformly, using the grinder/doser presser.
Remove any residues of ground coffee from the filter rim.
Fit and tighten the filter holder (**10**) on the coffee dispenser unit, positioning the cup (or cups) under the nozzle (or nozzles) of the filter holder (**10**).
Press the coffee dispensing push button (**16, 17, 19, 20**) for the required serving; the machine will stop automatically.
Press the push button (**21**) for continuous dispensing.
Dispensing, whether for dosed servings or in the continuous dispensing mode, can be interrupted at any time by pressing the STOP push button (**18**).



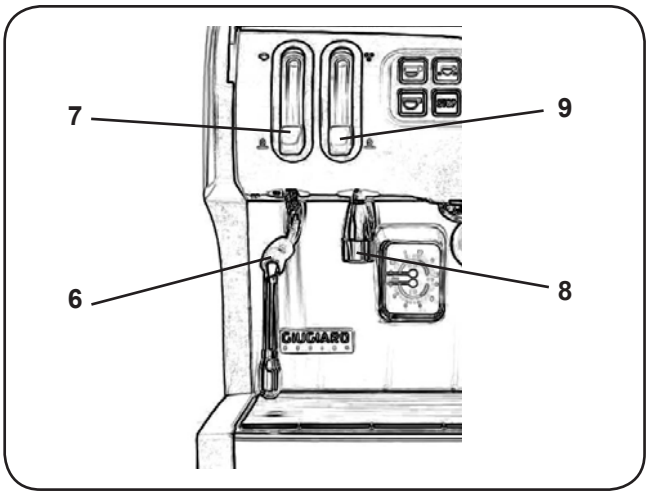
12. Other hot beverage

Steam dispensing
Completely immerse the right or left steam nozzle (**6**) into the container with the liquid to be heated and push the steam control lever (**7**) upwards.
Wait until the liquid has reached the desired temperature, then lower the steam command lever (**7**) to stop the issue of steam.

Note: At the conclusion of each steam dispensing phase, clean the inside of the steam nozzle as follows: turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.

Heating milk for frothy coffee (cappuccino)
General indications
Milk is a delicate biological product and can easily deteriorate. Heat modifies its structure. Milk must be kept at a storage temperature **no higher than 5°C (41°F)** from the moment the container is opened and throughout its entire period of use. Our storage appliances are suitable for this purpose.
NOTE: at the end of the work day (or not more than 24 hours from the time the container is opened), any remaining milk must be discarded.

Use a tall narrow jug and fill it up to about the half-way mark. Then plunge the steam jet pipe (**6**) into the milk.
Gradually open up the steam tap (**7**) and heat the milk for a few seconds.



When the required amount of froth has been made and the temperature is sufficiently high, stop the flow of steam by turning knob (**7**) the other way (towards “0”).
When the steam jet pipe (**6**) is no longer required, clean it thoroughly with a sponge and a clean cloth.

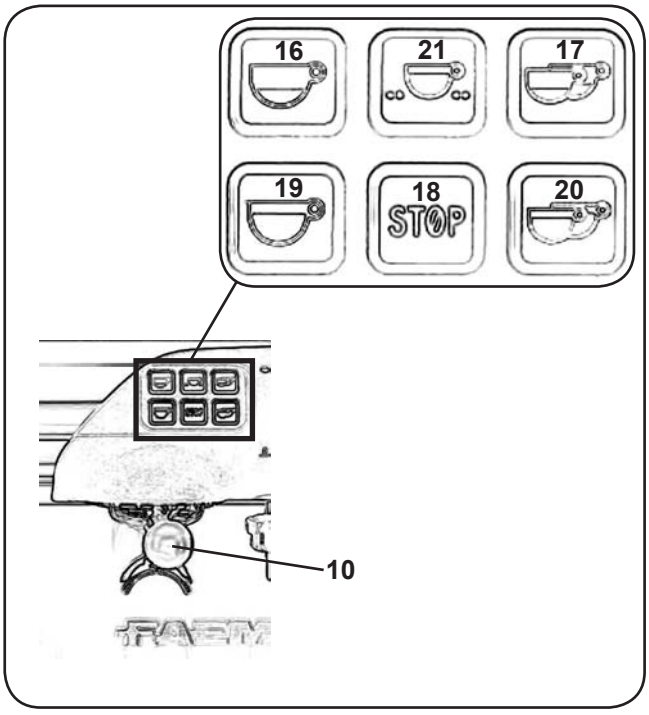
Dispensing hot water
Put a cup or other container under the hot water spout (**8**).
Lift lever (**9**) to dispense the desired amount of hot water.
Stop the dispensing by put lever (**9**) back into its original position.

13. Programming the coffee measures

How to access the programming function
To enter the programming mode, press push button (**18**) and keep it pressed for a few seconds; the buzzer sounds intermittently.
To exit the programming mode, after programming the various drinks, press push button (**18**) again.

⚠ “ Before programming the coffee dispensing push buttons fill the filter holder with the correct serving of ground coffee. Don’t use coffee grouts for programming servings.”

Fit and tighten the filter holder (**10**) on the coffee dispenser unit, positioning the cup (or cups) under the nozzle (or nozzles) of the filter holder (**10**).
Press (and keep momentarily pressed) the coffee dispensing push button (**16, 17, 19** or **20**) corresponding to the required serving to be programmed.
When the amount of coffee in the cup reaches the required level, release the coffee dispensing push button.
Repeat the above operations for the other coffee push buttons.
Note: if you make a programming mistake, use a new dose of ground coffee and repeat the operation.



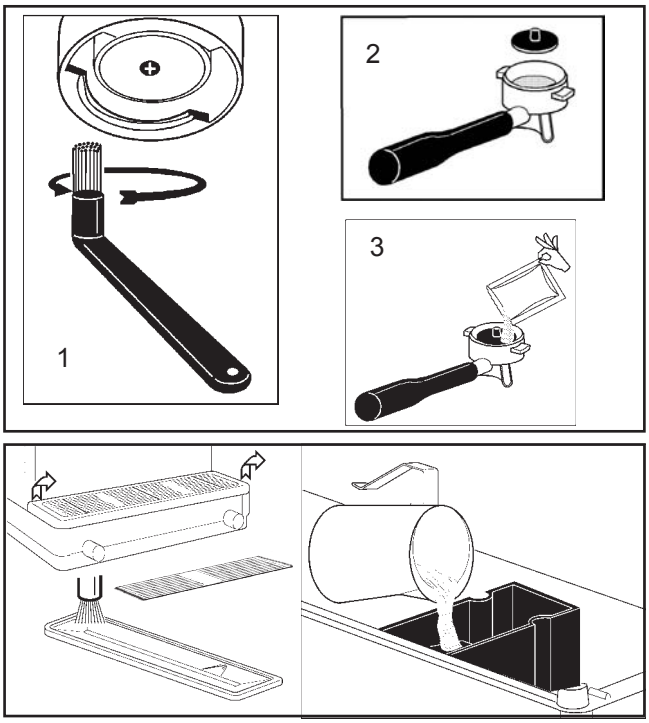
14. Cleaning and maintenance

For correct application of the HACCP system, please follow the instructions in this paragraph.

Cleaning dispensing unit

This operation must be made on all the groups at the end of each working day

1) Using a brush, clean the cover gasket.
2) Insert the rubber disk into the filter-holder with its filter.
3) Pour in a packet or dosing cupful of detergent powder
4) Insert the filter carrier into the group and press the selection button. After a few seconds, press the STOP button. Repeat this operation a few times.
5) Remove the filter-holder and clean the shower with a sponge.
6) Flush each dispenser unit with water for about 30 seconds.



Filter-holders

1) Put a liter of cold water in a suitable container and add detergent.
2) Soak the filter-holders in this solution for about 2 hours.
3) Remove the filters from the filter-holders and wash the parts in the same detergent solution, using a small sponge.
4) Flush thoroughly with cold water.
5) Reinstall the filters in the filter-holders, making sure that filter-retainer spring seats properly.

Steam and hot water dispensing pipes

Using a clean sponge, wash with hot water removing any organic residue present. Rinse carefully.
To clean the inside of the steam nozzle, follow these steps:
Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.

Grille and Drip Basin

Remove the grille from the basin, extract the grille sections and complete the cleaning operation under running water.

Discharge Basin

At the end of the working day, pour about a liter of hot water into it to remove any discharge residues.

Bodywork

Use a soft cloth and cleaning products WITHOUT ammonia or abrasives, removing any organic residue present in the work area.
N.B. Do not spray liquids into the panel slots.

ATTENTION

When the machine has not been used for more than 8 hours, and in any case once a day, the internal components must be washed before use, in accordance to the following instructions:

Supply Groups

Insert the filter carriers into the groups (without coffee) and dispense from each group for one minute.

Hot water

Dispense hot water repeatedly (using the relative command) until at least 6 liters of water have been dispensed from the 2-group machine.

Steam

Allow the steam to flow for approximately one minute, using the appropriate commands.

15. Rules for the worker operating the machine

BEFORE YOU START

WARNING: BEFORE YOU START OPERATING THE MACHINE, WASH THE INTERNAL COMPONENTS FOLLOWING THE INSTRUCTIONS INDICATED BELOW.
THESE STEPS MUST BE REPEATED AT LEAST ONCE A DAY AND WHEN THE MACHINE HAS NOT BEEN OPERATED FOR MORE THAN 8 HOURS.

Groups

- Hook up the filter holders to the groups (without coffee).
- Let each group dispense water for about a minute.

Hot Water

- Continuously dispense hot water (pressing the appropriate button) until at least 6 liters of water have been used for a machine with 2 groups (see the “Cleaning and Maintenance” Chapter in the User’s Manual).

Steam

- Dispense steam from the nozzles for about a minute, using the appropriate buttons.

ON THE JOB

Steam dispensing

- Before heating the beverage (water, milk, etc.), open the steam nozzle for at least 3 seconds and let the steam escape so that the condensation is eliminated.

Coffee dispensing

- If the machine has not been used for more than an hour, before making coffee, dispense about 100 cc and discard the liquid.

Hot water dispensing

- If the machine has not been used for more than an hour, before using the hot water, dispense about 200 cc and discard the liquid.

Cleaning the coffee circuits

- Please read the specific section in the user’s manual to learn how to clean these circuits.

16. Caution

Danger of burns
The areas marked with this sign become hot. **Great care should be taken when in the vicinity of these areas.**

WARNING: Hot surface
ACHTUNG: Heisse Oberfläche
ATTENTION: Surface chaude
ATTENZIONE: Superficie calda

GENERAL

Use of gas operated appliances in premises smaller than 12 m² is not permitted.

If a gas heated installation is used, change the flexible tube at the due expiry date.

The manufacturer disclaims all liability for damages to items or persons due to improper use or due to the coffee machine being used for reasons other than its intended use.

Never work the coffee machine with wet hands or naked feet.

Danger of Burns
Do not place the hands or other parts of the body close to the coffee distribution points, or near to the steam and hot water nozzles.
Ensure that the machine is not handled by children or persons who have not been instructed in its correct use.

Cup-warming plate
Place only coffee cups, cups and glasses to be used in conjunction with the coffee machine on the cup-warming plate.
Ensure that the coffee cups are completely drained before placing them on the cup-warming plate.
No other objects shall be placed on the cup-warming plate.

MACHINE CLOSE-DOWN
When the machine remains unattended for a long period of time (at night, during the weekly closing day or during holidays) the following operations shall be performed:

- **Remove the plug or switch off the main switch.**
- **Close the water tap.**
- **Close the gas tap.**

Non-compliance with these safety measures exonerates the manufacturer from all liability for malfunctions or damage to persons or items.

17. Maintenance and Repairs

If the machine is not working properly, turn off the machine, turn off the main off-on switch, and call the service center.

WARNING: Maintenance by unqualified people can jeopardize the safety and conformity of the machine.
Only use qualified, authorized technicians for repairs.

WARNING
Only use original spare parts guaranteed by the manufacturer.
If original spare parts are not used, the manufacturer warranty will no longer be valid.

WARNING
After maintenance, perform the installation CHECK-UP as indicated in the specific section of the user's manual.

If the power supply cord is damaged, switch off the machine and request a replacement from the service center.

To ensure safety during operation, it is absolutely necessary to:

- **follow all the manufacturer's instructions;**
- **have qualified and authorized technicians periodically check that all safety devices are intact and functioning properly (the first inspection within three years of purchase and every year after that).**

18. Dismantling the machine

Electrical equipment cannot be disposed of as ordinary urban waste: it must be disposed of according to the special EU directive for the recycling of electric and electronic equipment.

GRUPPO CIMBALI electrical equipment is marked with a pictogram of a garbage can inside a barred circle. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly.
Due to the substances and materials it contains, inappropriate or illegal disposal of this equipment, or improper use of the same, can be harmful to humans and the environment.

Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.

DISMANTLING THE MACHINE
To protect the environment, please proceed in compliance with the local laws in force.

19. Defects - Malfunctions

Direct action by the customer

Before calling service personnel, to avoid useless expense, check whether the machine problem corresponds to one of the cases listed below.

PROBLEM	CAUSE	SOLUTION
The coffee machine is not working.	No electricity supply.	Check the electricity supply. Check the position of the ON/OFF switch (**1**).
The coffee machine is not heating up.	ON/OFF switch (**1**) position incorrect.	Turn the ON/OFF switch (**1**) to position 2.
Leaking from the filter holder rim (**10**).	Underpan gasket dirty with coffee.	Clean using the special brush provided.
Coffee dispensing time too short.	Coffee ground too coarse. Coffee too old.	Use a finer grind. Use new coffee.
Coffee drips out of machine.	Filter holes blocked or filter holder (**10**) outlet hole dirty. Coffee ground too fine.	Clean. Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Discharge pan hole blocked.	Clean. Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open. Wait until water is available or call a plumber.

Immagini - Illustrations - Images - Abbildungen - Imágenes - Imagens

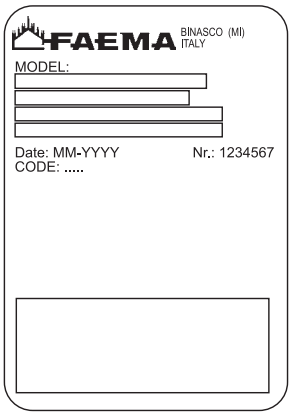


Fig. Abb. 1

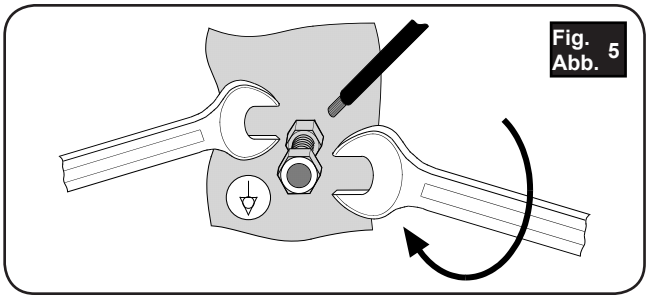


Fig. Abb. 5

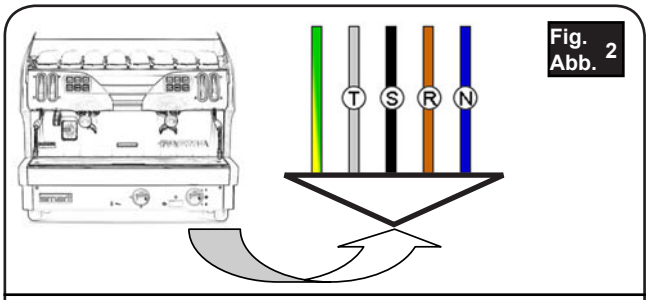


Fig. Abb. 2

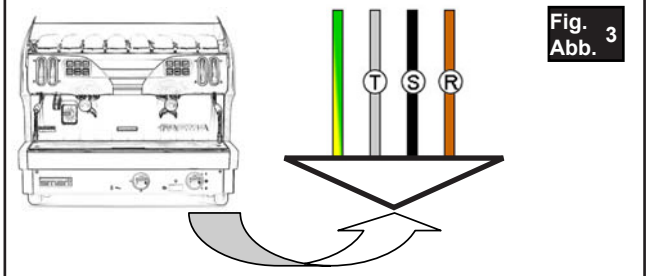


Fig. Abb. 3

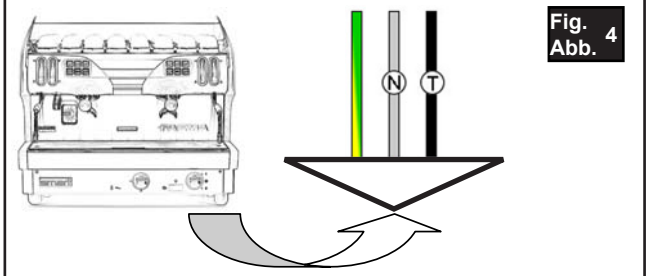


Fig. Abb. 4

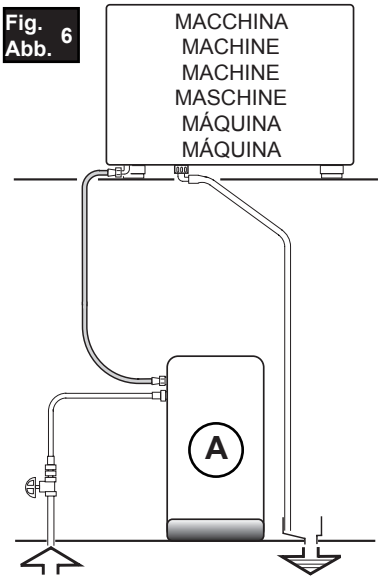


Fig. Abb. 6

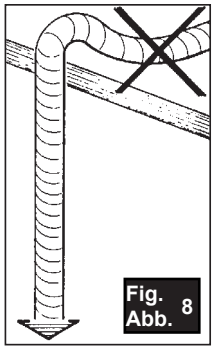


Fig. Abb. 8

A) eventuale dispositivo per il trattamento dell'acqua
A) possible water treatment device
A) éventuel dispositif pour le traitement de l'eau
A) Einheit zur Wasseraufbereitung (sofern installiert)
A) posible dispositivo para el tratamiento del agua
A) eventual dispositivo para o tratamento da água

Colore cavi - Wires colour - Couleur cables
Farbe der Drähte - Color cables - Cor cabos

Collegamento trifase - Three-phase connection
Raccordement triphasé - Dreiphasig Anschluß
Conexión trifásica - Ligação trifásica

T Grigio (Nero) - Grey (Black) - Gris (Noir)
Grau (Schwarz) - Gris (Negro) - Cinza (Preto)
S Nero - Black - Noir - Schwarz - Negro - Preto
R Marrone - Brown - Brun - Braun - Maròn - Marron
N Azzurro - Blue - Bleu - Blau - Azùl - Azul

Collegamento monofase - Single phase connection
Raccordement monophase - Einphasigem Anschluß
Conexión monofásica - Ligação mono-fásica

N Bianco - White - Blanc
Weiß - Blanco - Branco
T Nero - Black - Noir
Schwarz - Negro - Preto
1

N Azzurro - Blue - Bleu
Blau - Azùl - Azul
T Marrone - Brown - Marron
Braun - Maròn - Marron
2

Installare un rubinetto alimentazione acqua
Install a water feeding tap
installer un Robinet alimentation eau
Wasserversorgungshahn erforderlich
Instalar un grifo alimentación agua
Instalar um Torneira alimentação água

Ø 3/8 GAS - GAZ - GÁS

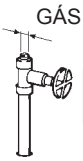


Fig. Abb. 7

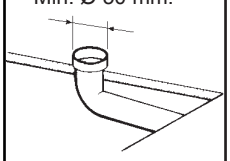
PRESSIONE MAX. RETE
WATER MAINS MAX. PRESSURE
PRESSION MAX. EAU DE VILLE
MAX. DRUCK DER WASSERLEITUNG
PRESION MAX. RED
PRESSÃO MAX. REDE

6 bar - 0,6 MPa

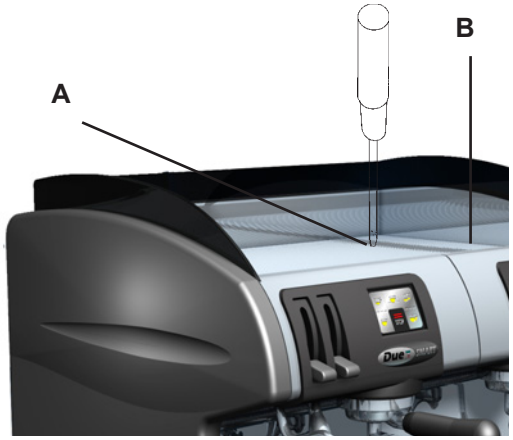
(per pressioni più alte installare un riduttore di pressione)
(for pressure beyond this value, install a pressure reducer)
(pour pression plus haute installer un deténdeur)
(bei höheren Druckwerten Druckreduzierer erforderlich)
(para presiones más altas instalar un reductor de presión)
(para pressões mais elevadas instalar um redutor de pressão)

SCARICO A PAVIMENTO
DRAIN
VIDANGE DU LOCAL
BODENABFLUSS
DESCARGA
DESCARGA

Min. Ø 50 mm.



Smontaggio - Disassembly - Demontage - Abmontierung - Desmontaje - Desmontagem



I **SCALDATAZZE**: svitare le viti (**A**) e rimuovere le griglie.
FIANCATE: allentare la vite (**B**) e rimuovere la fiancata.

GB **CUP WARMER**: loosen the screws (**A**) and remove the grids.
SIDES: loosen the screw (**B**) and remove the side panel.

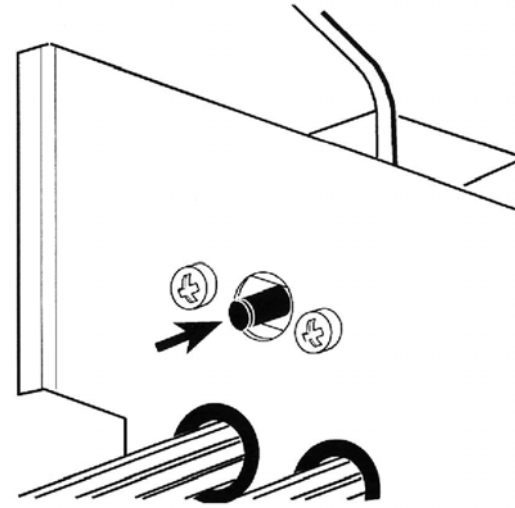
F **CHAUFFE-TASSES**: dévisser la vis (**A**) et ôter les grilles.
COTES: dévisser la vis (**B**) et enlever la partie latérale.

D **TASSENWÄRMER**: Lösen Sie die Schrauben (**A**) und nehmen Sie die Gitter ab.
SEITENWÄNDE:Lösen Sie die Schrauben (**B**) und nehmen Sie das Seitenteil ab.

E **CALIENTATAZAS**: destornillar los tornillos (**A**) y desmontar las rejillas.
COSTADOS: aflojar los tornillos (**B**) y desmontar el panel lateral.

P **TABULEIRO PARA AQUETAR CHÁVENAS**: desparafusar os parafusos (**A**) e retirar as grelhas.
PARTES LATERAIS: afrouxar os parafusos (**B**) e retirar a parte lateral.

Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações



I **MACCHINA EQUIPAGGIATA CON TERMOSTATO DI SICUREZZA**
Il termostato è situato nella scatola elettrica.
In caso di intervento del termostato, riarmare

GB **MACHINE EQUIPPED WITH SAFETY THERMOSTAT**
The thermostat is located inside the electric box.
In case of thermostat intervention, switch on again

F **MAQUINE EQUIPÉE DE THERMOSTAT DE SURETÉ**
Le thermostat est situé dans la boîte électrique.
En cas d'intervention du thermostat, brancher de nouveau

D **MIT SICHERHEITSTHERMOSTAT AUSGESTATTETE MASCHINE**
Das Thermostat ist in der Elektrokastens angesiedelt.
Falls der Thermostat ausgelöst wird, ihn wiederinschalten

E **MAQUINAS EQUIPADAS CON THERMOSTATO DE SEGURIDAD**
El termostato está situado en la caja eléctrica.
En caso de intervención del thermostato, reencender de nuevo

P **MAQUINA EQUIPADA COM THERMOSTATO DE SEGURANÇA**
O termóstato encontra-se na caixa eléctrica.
Em caso de intervenção do thermostato, reacender de novo

I **POMPA VOLUMETRICA CON FILTRO**
All'insorgere della rumorosità pulire il filtro **F**
BY- PASS: A - Dado di regolazione pressione pompa

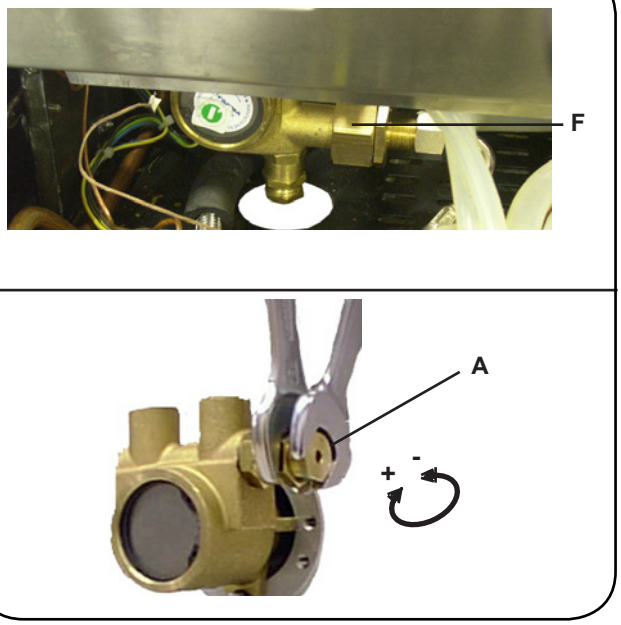
GB **VOLUMETRIC PUMP WITH FILTER**
If there is noise, clean the filter **F**
BY-PASS: A - Nut for adjusting the pump pressure

F **POMPE VOLUMETRIQUE AVEC FILTRE**
Nettoyer le filtre lorsqu'elle commence a devenir bruyante **F**
BY-PASS: A - Ecrou de réglage pression pompe

D **VOLUMETRISCHE PUMPE MIT FILTER**
Bei Geräuschen den Filter reinigen **F**
BY-PASS: A - Pumpendruck-Einstellschraube

E **BOMBA VOLUMETRICA CON FILTRO**
Cuando hace ruido limpiar el filtro **F**
BY-PASS: A - Tuerca de regulación bomba

P **BOMBA VOLUMETRICA COM FILTRO**
Quando começa a fazer barulho,limpiar o filtro **F**
BY-PASS: A - Porta de regulação pressão bomba



I **PRESSOSTATO**
A - Vite di regolazione pressione caldaia

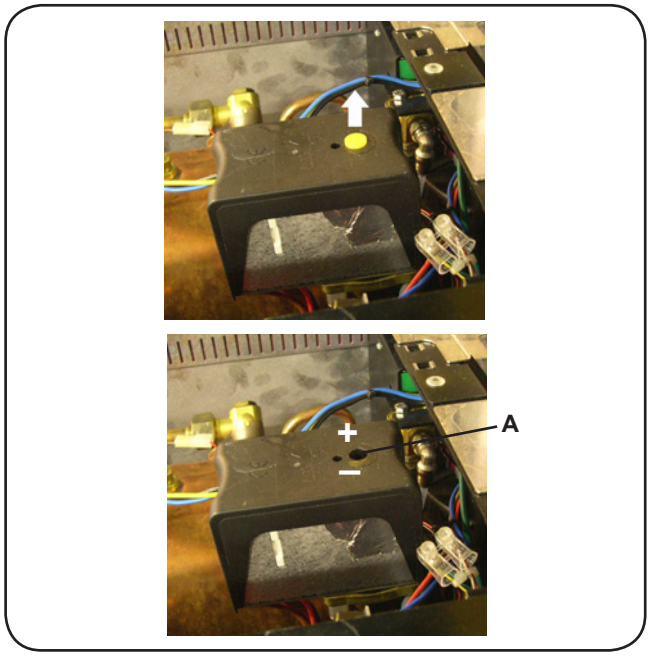
GB **PRESSURESTAT**
A - Screw for adjusting the boiler pressure

F **PRESSOSTAT**
A - Vis de réglage pression chaudière

D **DRUCKSCHALTER**
A - Kesseldruck-Einstellschraube

E **PRESSOSTATO**
A - Tornillo regulación presión caldera

P **PRESSOSTATO**
A - Parafuso de regulação pressão caldeira



I **MISCELATORE**
Regolazione della temperatura dell'acqua

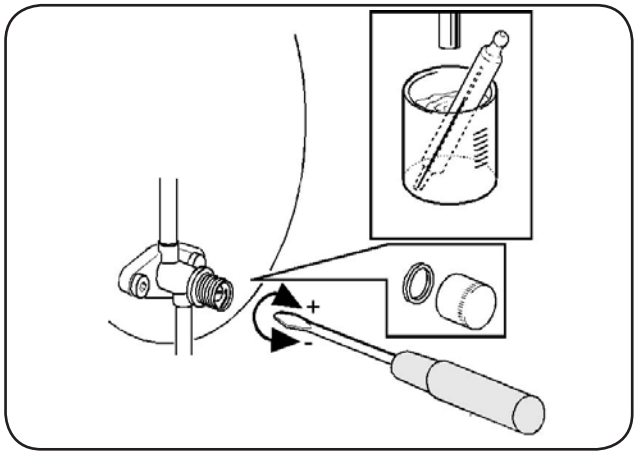
GB **HOT WATER SAWING DEVICE**
Water temperature adjustment

F **ECONOMISEUR**
Réglage de la température de l'eau

D **HEISSWASSERSPARANLAGE**
Wassertemperatureinstellung

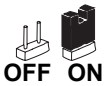
E **ECONOMIZADOR**
Regulación de la temperatura del agua

P **ECONOMIZADOR**
Regulação da temperatura da agua



Scheda unificata - Unified board - Carte unifiée
Karte vereint - Tarjeta unificada - Ficha unificada

MACCHINE - MACHINES MACHINES - MASCHINEN MÁQUINAS - MÁQUINAS	Mix	PRG	J1	J2	Dip 1	Dip 2	Dip 3	Dip 4	CN1A	CN10 CN11
SMART A R 2 gr.	NO	NO	OFF	OFF	OFF	OFF	OFF	OFF	OFF	ON
	NO	SI/YES	OFF	OFF	ON	OFF	OFF	OFF	OFF	ON



I

CN10/CN11 "OFF" nessun ponticello (elettrovalvole 24V)

CN10/CN11 "ON" ponticello presente (elettrovalvole 220V)

Mix miscelatore

PRG programmazione

GB

CN10/CN11 "OFF" no bridge (solenoid valve 24V)

CN10/CN11 "ON" bridge present (solenoid valve 220V)

Mix mixer

PRG programming

F

CN10/CN11 "OFF" aucun pont (soupape électronique 24V)

CN10/CN11 "ON" pont présent (soupape électrique 220V)

Mix mélangeur

PRG programmation

D

CN10/CN11 "OFF" ohne Überbrückung (Magnetventile 24V)

CN10/CN11 "ON" mit Überbrückung (Magnetventile 220V)

Mix Mischwerk

PRG Programmierung

E

CN10/CN11 "OFF" ningún puente (electroválvulas 24V)

CN10/CN11 "ON" puente presente (electroválvulas 220V)

Mix mezclador

PRG programación

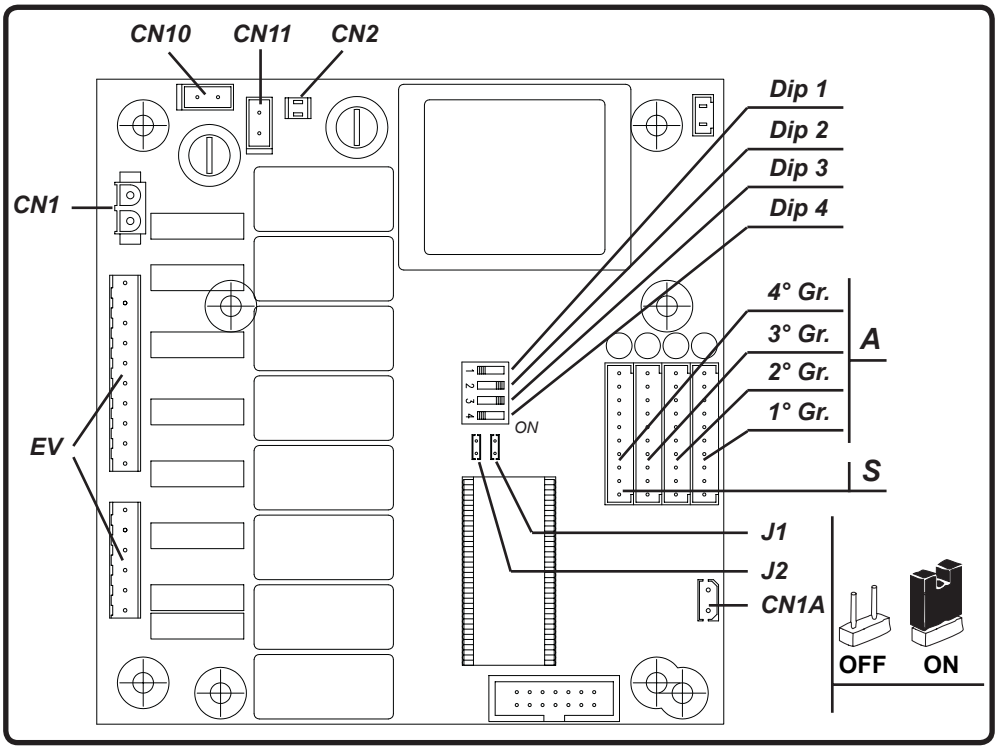
P

CN10/CN11 "OFF" nenhuma ponte (electroválvulas 24V)

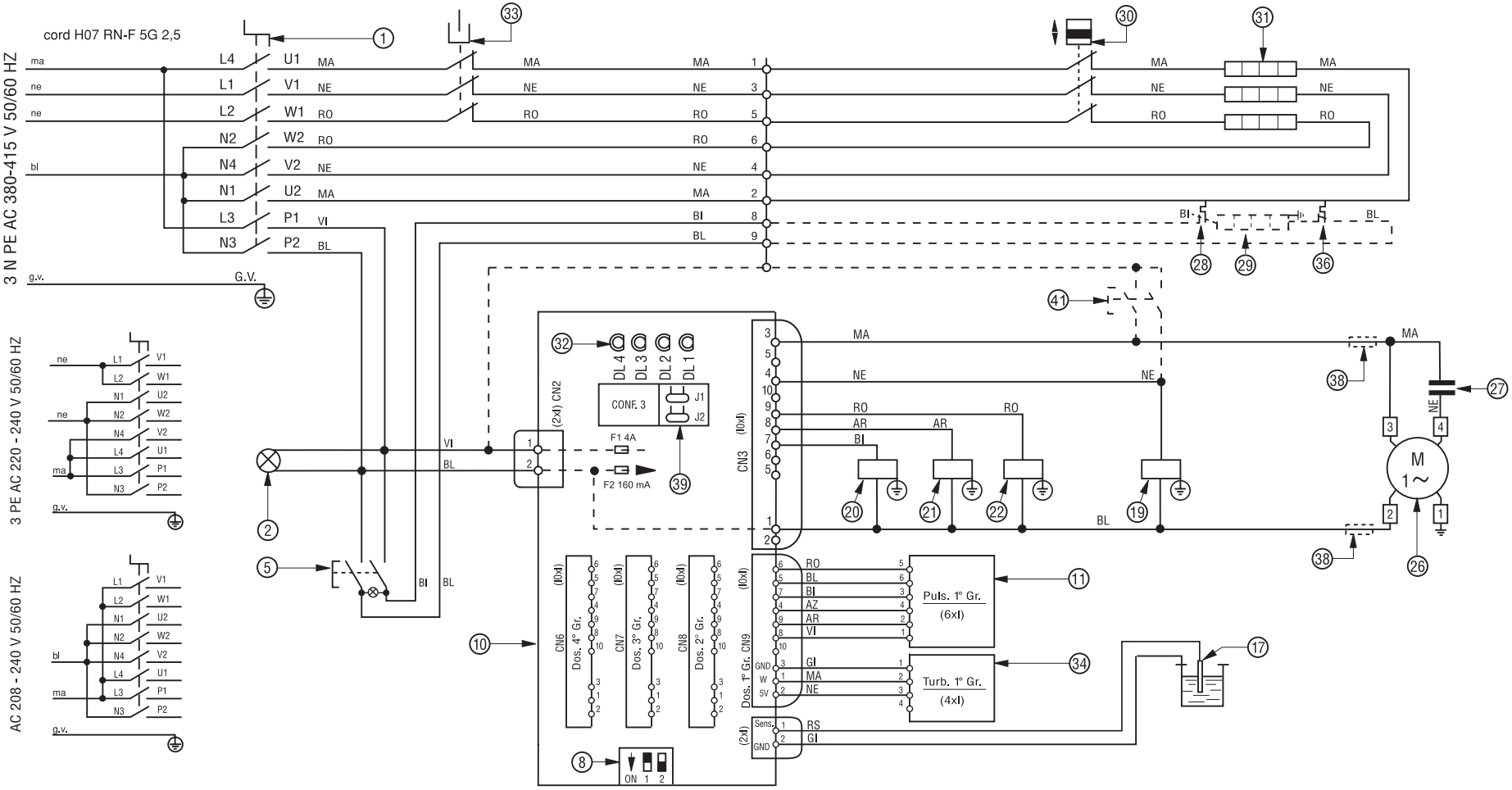
CN10/CN11 "ON" ponte presente (electroválvulas 220V)

Mix misturador

PRG programação



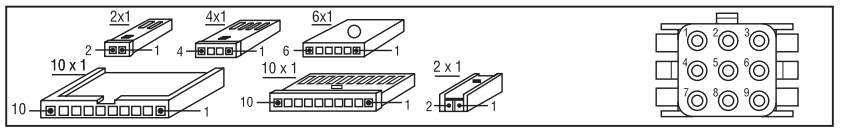
Schema elettrico - Wiring diagram - Schema electrique - Elektrischer Schaltplan - Esquema electrico - Esquema eléctrico



UL versions supply cord:
2 groups: SO/SOW-A 12 AWG
3-4 groups: SO/SOW-A 10 AWG

CAVETTI - WIRES		
NE	Nero	Black
MA	Marrone	Brown
BL	Blu	Blue
BI	Bianco	White
VI	Viola	Violet
RS	Rosa	Pink
AR	Arancione	Orange
RO	Rosso	Red
GI	Giallo	Yellow
GR	Grigio	Grey
G.V.	G.Verde	Yellow Green

CONNESSIONI RIF.



I LEGENDA

1 = Interruttore generale
2 = Lampada spia ON-OFF
5 = Interruttore scaldatazze
8 = Dip-switch
10 = Scheda elettronica
11 = Pulsantiera
17 = Sonda livello
19 = Elettrovalvola livello
20 = Elettrovalvola gruppo 1
21 = Elettrovalvola gruppo 2
22 = Elettrovalvola gruppo 3
26 = Motore pompa
27 = Condensatore pompa
* 28 = Termostato scaldatazze
* 29 = Resistenza scaldatazze
30 = Pressostato
31 = Resistenze caldaia
32 = Led turbinetta
33 = Protettore termico caldaia
34 = Turbinetta
* 36 = Protettore termico scaldatazze
* 38 = Fusibili pompa
39 = Jumper di configurazione
* 41 = Interruttore miscelatore acqua

I componenti - * - sono applicati solo in alcune configurazioni di prodotto.

D LEGENDE

1 = Hauptschalter
2 = Kontrolleuchte EIN - AUS
5 = Einausschalter Tassenvorwärmer
8 = Dip-Switch_schalter
10 = Elektronikkarte
11 = Taste Abgabeeinheit
17 = Standfühler
19 = Magnetventil Stand
20 = Magnetventil Abgabeeinheit 1
21 = Magnetventil Abgabeeinheit 2
22 = Magnetventil Abgabeeinheit 3
26 = Pumpenmotor
27 = Kondensator Pumpe
* 28 = Thermostat Tassenvorwärmer
* 29 = Heizelement Tassenvorwärmer
30 = Druckwächter
31 = Heizelemente Heizkessel
32 = LED Turbine
33 = Überhitzungsschutz Heizkessel
34 = Turbine
* 36 = Überhitzungsschutz Tassenvorwärmer
* 38 = Sicherungen Pumpe
39 = Jumper
* 41 = Drucktaste Wassermischer

Die mit - * - gekennzeichneten Komponenten sind nur in bestimmten Modellen installiert.

GB LEGEND

1 = Main switch
2 = ON-OFF pilot lamp
5 = Cup-heater switch
8 = Dip-switch
10 = Main electronic board
11 = Button board
17 = Level probe
19 = Level solenoid valve
20 = Group 1 solenoid valve
21 = Group 2 solenoid valve
22 = Group 3 solenoid valve
26 = Pump motor
27 = Pump capacitor
* 28 = Cup-heater thermostat
* 29 = Cup-heater heating element
30 = Pressure switch
31 = Boiler heating element
32 = Turbine led
33 = Boiler thermal cut-out
34 = Turbine
* 36 = Cup-heater thermal cut-out
* 38 = Pump fuses
39 = Setup jumpers
* 41 = Water mixer switch

Items marked - * - are fitted in some product configurations only.

E LEYENDA

1 = Interruptor general
2 = Indicador luminoso ON-OFF
5 = Interruptor calienta-tazas
8 = Dip-switch
10 = Tarjeta electrónica
11 = Botones grupos
17 = Sonda nivel
19 = Electroválvula nivel
20 = Electroválvula grupo 1
21 = Electroválvula grupo 2
22 = Electroválvula grupo 3
26 = Motor bomba
27 = Condensador bomba
* 28 = Termostato calienta-tazas
* 29 = Resistencia calienta-tazas
30 = Presostato
31 = Resistencia caldera
32 = Led turbinas
33 = Protector térmico caldera
34 = Turbina
* 36 = Protector térmico calienta-tazas
* 38 = Fusibles bomba
39 = Jumper
* 41 = Botón economizador

Los detallos - * - se pueden aplicar sólo en algunas configuraciones del producto.

F LEGENDE

1 = Interrupteur général
2 = Lampe témoin ON-OFF
5 = Interrupteur chauffe-tasses
8 = Dip-switch
10 = Fiche électronique
11 = Tableau du groupe
17 = Sonde niveau
19 = Electrovalve niveau
20 = Electrovalve groupe 1
21 = Electrovalve groupe 2
22 = Electrovalve groupe 3
26 = Moteur pompe
27 = Condensateur pompe
* 28 = Thermostat chauffe-tasses
* 29 = Résistance chauffe-tasses
30 = Pressostat
31 = Résistances chaudière
32 = Led turbines
33 = Protecteur thermique chaudière
34 = Turbine
* 36 = Protecteur thermique chauffe-tasses
* 38 = Fusibles pompe
39 = Jumper
* 41 = Touche mélangeur eau

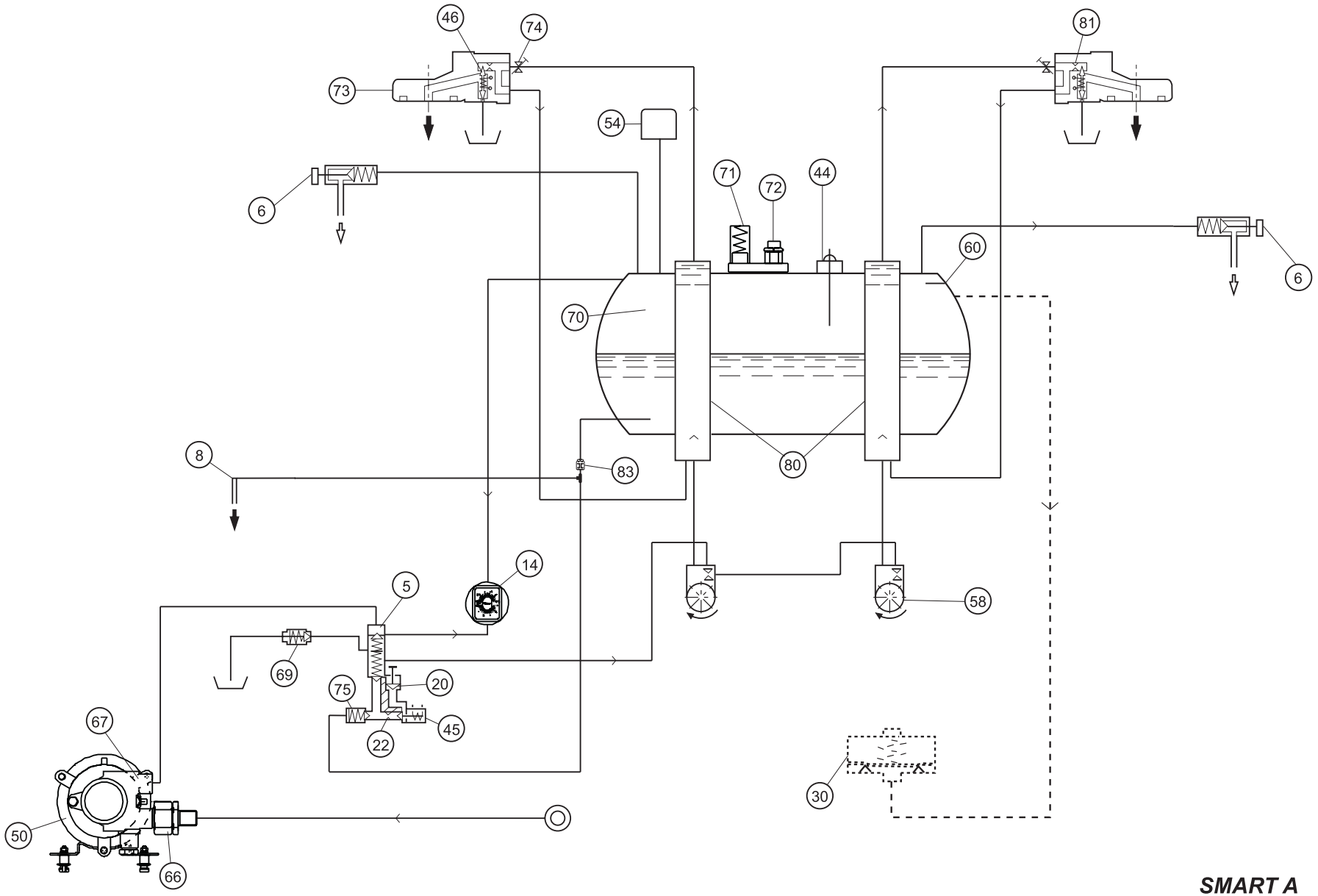
Les détails - * - ne sont appliqués qu'à certaines configurations de produit.

P LEGENDA

1 = Interruptor geral
2 = Indicador luminoso ON-OFF
5 = Interruptor tabulerio para aquecedor chávenas
8 = Dip-switch
10 = Fichas electrónica
11 = Quadro de comandos
17 = Sonda nível
19 = Válvula de solenóide nível
20 = Válvula de solenóide grupo 1
21 = Válvula de solenóide grupo 2
22 = Válvula de solenóide grupo 3
26 = Motor da bomba
27 = Condensador bomba
* 28 = Termostato tabulerio aquecer chávenas
* 29 = Resistência tabulerio aquecer chávenas
30 = Pressóstato
31 = Resistências caldeira
32 = Led contador volumétrico
33 = Protector dispositivo térmico caldeira
34 = Contador volumétrico
* 36 = Protector dispositivo térmico tabulerio para aquecedor chávenas
* 38 = Fusíveis bomba
39 = Jumper
* 41 = Botón economizador

Os componentes - * - são aplicados apenas em algumas configurações dos produtos

Circuito idraulico - Hydraulic circuit - Circuit hydraulique - Hydraulikplan - Circuito hidraulico - Circuito hidraulico



FAEMA

SMART A
0739

I LEGENDA

5 = Valvola non ritorno scambiatori
6 = Lancia erogazione vapore
8 = Lancia erogazione acqua calda
14 = Manometro caldaia/pompa
20 = Perno esclusione elettrovalvola 45
22 = Strozzatura autolivello
30 = Autoregolatore *
44 = Sonda autolivello
45 = Elettrovalvola livello
46 = Elettrovalvola gruppo
50 = Motore pompa
54 = Pressostato
58 = Turbinetta
60 = Sensore temperatura caldaia
66 = Filtro per pompa
67 = Regolazione pressione pompa
69 = Valvola espansione
70 = Caldaia
71 = Valvola di sicurezza
72 = Valvola anti-depressione
73 = Gruppo erogatore
74 = Strozzatura gruppo
75 = Valvola non ritorno caldaia
80 = Scambiatori di calore
81 = Iniettore gruppo
83 = Iniettore

I componenti - * - sono applicati solo in alcune configurazioni di prodotto.

GB LEGEND

5 = Non return valve (heat exch.)
6 = Steam dispensing nozzle
8 = Hot water dispensing nozzle
14 = Boiler/pump pressure gauge
20 = Pin-tap for solenoid valve 45
22 = Automatic filling neck
30 = Modulating governor *
44 = Automatic level probe
45 = Level solenoid valve
46 = Group solenoid valve
50 = Pump motor
54 = Pressure switch
58 = Turbine
60 = Boiler temperature sensor
66 = Pump filter
67 = Pump pressure regulator
69 = Expansion valve
70 = Boiler
71 = Safety valve
72 = Vacuum release valve
73 = Coffee dispenser group
74 = Dispenser neck
75 = Boiler non return valve
80 = Heat exchangers
81 = Dispenser group iniector
83 = Iniector

Items marked - * - are fitted in some product configurations only.

F LEGENDE

5 = Valve non-retour des échangeurs
6 = Lance débit vapeur
8 = Lance débit eau chaude
14 = Manomètre chaudière/pompe
20 = Pivot d'exclusion de l'électrovalve 45
22 = Etranglement niveau automatique
30 = Régleur automatique *
44 = Sonde niveau automatique
45 = Electrovalve niveau
46 = Electrovalve groupe
50 = Moteur pompe
54 = Manostat
58 = Petite turbine
60 = Capteur température chaudière
66 = Filtre pour la pompe
67 = Réglage de la pression de la pompe
69 = Valve d'expansion
70 = Chaudière
71 = Valve de sécurité
72 = Valve anti-dépression
73 = Groupe de débit
74 = Etranglement du groupe
75 = Valve de non retour de la chaudière
80 = Echangeurs de chaleur
81 = Injecteur de groupe
83 = Injecteur

Les détails - * - ne sont appliqués qu'à certaines configurations de produit.

D LEGENDE

5 = Rückschlagventil Wärmetauscher
6 = Strahler Dampfabgabe
8 = Strahler Heißwasserabgabe
14 = Druckmesser Heizkessel/Pumpe
20 = Sperrstift Magnetventil 45
22 = Drosselung automatische Einfüllung
30 = Selbstregulierer *
44 = Fühler automatische Standanzeige
45 = Magnetventil Stand
46 = Magnetventil Abgabeeinheit
50 = Pumpenmotor
54 = Druckwächter
58 = Turbine
60 = Fühler Temperatur Heizkessel
66 = Pumpenfilter
67 = Einstellung Pumpendruck
69 = Überlaufventil
70 = Heizkessel
71 = Sicherheitsventil
72 = Entlastungsventil
73 = Abgabeeinheit
74 = Drossler Abgabeeinheit
75 = Rückschlagventil Heizkessel
80 = Wärmetauscher
81 = Injektor
83 = Injektor

Die mit - * - gekennzeichneten Komponenten sind nur in bestimmten Modellen installiert.

E LEYENDA

5 = Válvula de retención cambiadores
6 = Tubo erogación vapor
8 = Tubo erogación agua caliente
14 = Manómetro caldera/bomba
20 = Perno exclusión electroválvula 45
22 = Estrangulación autonivel
30 = Autoregulador *
44 = Sonda autonivel
45 = Electroválvula nivel
46 = Electroválvula grupo 2
50 = Motor Bomba
54 = Presostato
58 = Turbina
60 = Sensor temperatura caldera
66 = Filtro para bomba
67 = Regulación presión bomba
69 = Válvula expansión
70 = Caldera
71 = Válvula de seguridad
72 = Válvula anti-depresión
73 = Grupo erogador
74 = Estrangulación grupo
75 = Válvula de retención caldera
80 = Cambiadores de calor
81 = Inyector grupo
83 = Inyector

Los detallos - * - se pueden aplicar sólo en algunas configuraciones del producto.

P LEGENDA

5 = Válvula de retenção permutadores
6 = Lança de distribuição do vapor
8 = Lança de distribuição da água quente
14 = Manómetro de caldeira/bomba
20 = Pino exclusão válvula de solenóide 45
22 = Estrangulação nível automático
30 = Regulador automático *
44 = Sonda de auto-nível
45 = Electro-válvula nível
46 = Electro-válvula grupo
50 = Motor da bomba
54 = Pressostato
58 = Turbina
60 = Sensor da temperatura da caldeira
66 = Filtro para bomba
67 = Regulação da pressão da bomba
69 = Válvula de expansão
70 = Caldeira
71 = Válvula de segurança
72 = Válvula anti-depressão
73 = Grupo de distribuição
74 = Estrangulamento do grupo
75 = Válvula de não retorno da caldeira
80 = Permutadores de calor
81 = Injector do grupo
83 = Injector

Os componentes - * - são aplicados apenas em algumas configurações dos produtos

CERTIFICATO DI GARANZIA - WARRANTY CERTIFICATE - CERTIFICAT DE GARANTIE GARANTIECOUPON - CERTIFICADO DE GARANTIA - CERTIFICADO DE GARANTIA

CONDIZIONI DI GARANZIA
La garanzia comprende la sostituzione delle parti risultate difettose entro 12 mesi dalla data di installazione effettuata da un tecnico autorizzato GRUPPO CIMBALI.
Sono escluse le spese di viaggio e quelle di manodopera.
Non sono soggette a garanzia avarie o rotture causate da imperizia dell'utente, danni causati da mancata rigenerazione dell'addolcitore, anomalie causate dagli impianti elettrici ed idraulici del cliente, da manomissioni da parte di personale non autorizzato, ed anche le parti soggette ad usura quali guarnizioni, filtri doccette, etc.. .
La validità della garanzia è legata alla rispedizione della parte "**B**" del certificato di garanzia (entro 10 giorni dalla data di installazione) a GRUPPO CIMBALI.
La rispedizione del tagliando "**B**", oltre a dare il diritto alla garanzia, vale anche come ricevuta della documentazione d'uso e manutenzione.
Sono esclusi dalla garanzia danni causati dalla mancata osservanza delle istruzioni d'uso e manutenzione. Per nessuna ragione potrà l'acquirente ritardare o sospendere i pagamenti convenuti, pena la perdita del diritto della garanzia.
Per qualsiasi controversia è competente il Foro di MILANO.

CONDITION OF WARRANTY
Warranty includes the substitution of defective parts within 12 months from the installation date by an authorized GRUPPO CIMBALI technician.
Travelling and labour costs are not included in the warranty.
Damages and breakdowns due to carelessness of the operator, damages due to lack of maintenance or regeneration of the water softner, anomalies caused by electrical and water plant on the premises, tempering by unauthorized personnel and wearing out parts (like filters, showers, gaskets etc..) are not covered by warranty.
Validity of warranty is subject to return of part "**B**" of the warranty certificate (within 10 days from installation date) to GRUPPO CIMBALI.
The part "**B**" apart from giving right to warranty, is considered as well as receipt for the technical handbook and user's manual.
Damages caused by unobservance of instructions regarding use and maintenance of the equipment are excluded from warranty. For no reason the buyer will delay or suspend the payments, in doing so, the buyer will automatically loose his right on warranty.
Applicable law and jurisdiction of the MILAN court.

CONDITIONS DE GARANTIE
La garantie comprend le remplacement des parties défectueuses dans les 12 mois suivant la date d'installation de la machine, par un technicien agréé GRUPPO CIMBALI.
Les frais de déplacement et de main d'œuvre ne sont pas compris dans la garantie.
La garantie ne peut être appliquée dans les cas suivants:
- avaries ou casses causées par une mauvaise utilisation de la machine, ou par l'utilisateur;
- dégâts causés par le calcaire en raison du manque de régénération des résines de l'adoucisseur par le client;
- anomalies des installations de plomberie ou électrique en amont de la machine;
- interventions techniques sur le matériel par un technicien non agréé GRUPPO CIMBALI;
- remplacement des pièces exposées à une usure normale de la machine (joints, filtres, douchettes, ...)
La garantie du matériel ne pourra être effective qu'après réception par GRUPPO CIMBALI SpA de la partie "**B**" du CERTIFICAT DE GARANTIE dans les 10 jours suivant la date d'installation du matériel.
Le retour de cette partie "**B**" atteste de la réception du dit CERTIFICAT DE GARANTIE et du manuel d'instruction et d'utilisation.
Le non paiement des sommes dues entraînera la suspension de la garantie du matériel.
En cas de litige, les tribunaux de Milan seront seuls compétents.

GARANTIEBEDINGUNGEN
Die Garantie umfasst den Ersatz von defekten Teilen innerhalb von 12 Monaten nach dem Installationsdatum.
Die Installation muss durch einen GRUPPO CIMBALI-Techniker erfolgen.
Die Garantie umfasst keine Anfahrts- und Arbeitskosten.
Von Garantieansprüchen ausgeschlossen sind Defekte und Schäden, die durch Unachtsamkeit der Anwender verursacht wurden, Schäden aufgrund mangelnder Regeneration der Wasserenthärter, Defekte die auf die elektrischen oder hydraulischen Einrichtungen des Kunden oder auf Benutzung durch nicht autorisiertes Personal zurückzuführen sind, sowie alle Verschleißteile (Dichtungen, Filter, Duschen, etc...).
Garantieansprüche werden nur zuerkannt, wenn (10 Tage nach Installationsdatum) das Formular "**B**" des Garantiezertifikates an GRUPPO CIMBALI zurückgesendet wird.
Die Rücksendung des Formulars "**B**" dient außer zur Sicherung der Garantieansprüche auch als Empfangsbestätigung für Benutzungs- und Wartungshandbücher.
Schäden, die auf mangelndes Beachten der Benutzungs- und Wartungshandbücher zurückzuführen sind, sind von Garantieansprüchen ausgeschlossen.
Eine Verzögerung oder Aussetzung von fälligen Zahlungen ist grundsätzlich ausgeschlossen und führt zum Verlust der Garantieansprüchen.
Für jedwegliche Streitigkeit ist der Gerichtsstand MAILAND zuständig.

CONDICIONES DE GARANTÍA
La garantía comprende la substitución de las partes defectuosas durante 12 meses a partir de la fecha de instalación efectuada por un técnico autorizado GRUPPO CIMBALI.
No están incluídos los gastos de viaje ni la mano de obra.
No están incluídas en la garantía averías o rupturas causadas por la impericia del usuario, daños causados por falta de regeneración del suavizador, anomalías causadas por las instalaciones eléctricas e hidraulicas del cliente, por manumisiones por parte de personal no autorizado y tampoco las partes que se usuran como empaques, filtros, duchas, etc..
La validez de la garantía está vinculada al envío de la parte "**B**" del certificado de garantía a GRUPPO CIMBALI en el arco de 10 días a partir de la fecha de instalación.
El envío de la parte "**B**" además de dar derecho a la garantía, tambien vale como recibo de la documentación de uso y mantenimiento. No están cubiertos por la garantía los daños causados por la inobservancia de las istrucciones sobre el uso del mantenimiento.
Por ninguna razon el comprador podrá retrasar o suspender los pagos convenidos, pena de perder el derecho a la garantía.
Para cualquier controversia el Tribunal capaz es el de MILAN.

CONDIÇÕES DI GARANTIA
A garantia inclui a substituição das partes que estiverem defeituosas dentro de 12 meses a partir da data de instalação, efectuada por um técnico autorizado GRUPPO CIMBALI.
Estão excluídas as despesas de viagem e as de mão-de-obra.
Não estão cobertas por garantia avarias ou rupturas causadas por imperícia do utilizador, danos causados por falta de regeneração do anti-calcário, anormalidades causadas pelas instalações eléctricas e hidráulicas do cliente, por alterações abusivas por parte de pessoal não autorizado e também as partes sujeitas a desgaste tais como guarnições, filtros tipo duches, etc…
A validade da garantia está ligada ao envio da parte "**B**" do certificado de garantia (dentro de 10 dias a partir da data de instalação) para a GRUPPO CIMBALI.
O envio do cupão "**B**", além de dar direito à garantia, vale também como recibo da documentação de uso e manutenção.
Estão excluídos da garantia danos causados pela falta de observância das instruções de uso e manutenção. Por nenhum motivo o comprador poderá atrasar ou suspender os pagamentos concordados, com penalidade de perder o direito da garantia.
Para qualquer controvérsia é competente o Fórum de MILÃO.

A

Concessionaria - Distributor's stamp
Cachet du distributeur - Händlerstämpel
Sello del Distribuidor - Concessionário

Data - Date - Date
Datum - Fecha - Data

Tipo di intervento - Type of operation
Type d'intervention - Art der Maßnahme
Tipo de intervención - Tipo de intervenção

Data - Date - Date
Datum - Fecha - Data

Firma del tecnico - Technician's signature
Signature du technicien - Unterschrift des Technikers
Firma del técnico - Firma do técnico

Pezzo da sostituire - Piece to replace
Pièce à remplacer - Auszutauschende Komponente
Pieza que hay que sustituir - Peça a substituir

Matricola - Serial number - Matricule
Gerätenummer - Matrícula - Matricula

1

Data - Date - Date
Datum - Fecha - Data

Tipo di intervento - Type of operation
Type d'intervention - Art der Maßnahme
Tipo de intervención - Tipo de intervenção

Pezzo da sostituire - Piece to replace
Pièce à remplacer - Auszutauschende Komponente
Pieza que hay que sustituir - Peça a substituir

Matricola - Serial number - Matricule
Gerätenummer - Matrícula - Matricula

2

Data - Date - Date
Datum - Fecha - Data

Tipo di intervento - Type of operation
Type d'intervention - Art der Maßnahme
Tipo de intervención - Tipo de intervenção

Pezzo da sostituire - Piece to replace
Pièce à remplacer - Auszutauschende Komponente
Pieza que hay que sustituir - Peça a substituir

Matricola - Serial number - Matricule
Gerätenummer - Matrícula - Matricula

3

TAGLIANDO B da compilare e spedire a FAEMA
WARRANTY CERTIFICATE B to be filled and mailed to FAEMA
CERTIFICAT DE GARANTIE B à remplir et à renvoyer à FAEMA
GARANTIECOUPON B (ausfüllen und an FAEMA zurücksenden)
CERTIFICADO DE GARANTIA B para rellenar y envíar a FAEMA
CUPÁO B a compilar e enviar a FAEMA

B

Torrefattore - Roaster - Torréfacteur
Röster - Tostador - Vendedor de café

Concessionaria - Distributor's stamp
Cachet du distributeur - Händlerstämpel
Sello del Distribuidor - Concessionário

Matricola - Serial number - Matricule
Gerätenummer - Matrícula - Matricula

Data - Date - Date
Datum - Fecha - Data

Firma del tecnico - Technician's signature - Signature du technicien
Unterschrift des Technikers - Firma del técnico - Firma do técnico

Dati utilizzatore - Customer address - Adresse du client - Anschrift des Kunden - Datos cliente - Dados usuário

Cognome - Surname - Nom - Nachname - Apellido - Apelido

Nome - Name - Prénom - Vorname - Nombre - Nome

Indirizzo - Address - Adresse - Adresse - Dirección - Direção

Città, CAP, Nazione - City, Zip code, Country - Ville, Code postal, Pays - Ort, PLZ, Land - Ciudad, Provincia, País - Cidade, País

GRUPPO CIMBALI S.p.A.
SERVIZIO ASSISTENZA TECNICA
Via A. Manzoni, 17
I - 20082 Binasco (MI)

Controllo fasi produttive - Factory inspection sheet

Tipo / Matricola - Type / Serial number

Collaudo - Testing *Data - Date* *Operatore - Operator*	***Carrozzeria - Bodywork*** *Data - Date* *Operatore - Operator*
Test sicurezza - Safety test *Data - Date* *Operatore - Operator*	***Dotazioni - Spare box*** *Data - Date* *Operatore - Operator*

Documento da compilarsi a cura del tecnico CONCESSIONARIO e inviare a *service@faema.it*
To be filled in by the authorized Distributor and mailed to *service@faema.it*
Document à remplir par le technicien du distributeur et à renvoyer à *service@faema.it*
Vom autorisierten Techniker auszufüllen und an *service@faema.it* zurückzusenden
Documento a rellenar por el técnico DISTRIBUTOR y enviar a *service@faema.it*
Documento a preencher pelo técnico CONCESSIONÁRIO e enviar à *service@faema.it*

C ***Concessionaria - Distributor's stamp*** ***Cachet du distributeur - Händlerstämpel*** ***Sello del Distribuidor - Concessionária***	***Data installazione - Installation date*** ***Date d'installation - Montegedatum*** ***Fecha de instalación - Data de instalação***

☐	*TUTTO OK* *OK* *RIEN À SIGNALER* *ALLES IN ORDNUNG* *TODO OK* *TUDO OK*	*Diversamente Vi preghiamo di segnalarci il problema compilando la parte successiva* *Otherwise specify the problems filling in the following* *Dans le cas contraire, nous vous prions de remplir la partie ci-dessous* *Falls nicht, bitte nachstehenden Abschnitt ausfüllen* *En cualquier otro caso, les rogamos que nos señalen el problema rellenando la siguiente parte* *Em caso contrário solicitamos o favor de nos assinalar o problema, preenchendo a parte sucessiva*

Descrizione difetti/problemi rilevati - Description of the noticed defects/problems - Description défauts/problèmes remarqués
Fehler/probleme beschreibung - Descripción defectos/problemas observados - Descrição defeitos/problemas observados

N.B.: l'invio degli eventuali particolari sostituiti deve essere accompagnato dal presente modulo debitamente compilato.
Note: in the event of any part replacement, this form must be delivered completed in every part.
N.B.: l'envoi des éventuels détails remplacés doit être accompagné du formulaire dûment rempli.
Zu beachten: Bei Rücksendung von ausgetauschten Komponenten muß das vorliegende Formular ausgefüllt und beigelegt werden.
Nota: el envío de las eventuales piezas sustitutivas tiene que estar acompañado por el presente formulario debidamente rellenado.
N.B.: a remessa de eventuais peças sobresselentes para substituição terá de ser acompanhada do presente formulário devidamente preenchido.

I GRUPPO CIMBALI S.p.A.
Via A. Manzoni, 17
20082 Binasco
(MI) Italy
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SERVICE LINE

I FAEMA e il "SERVICE LINE"

Il servizio assistenza della società FAEMA, nell'intento di essere vicino ai SIGG. Clienti nella scelta dei prodotti per il miglior utilizzo della macchina da caffè, visualizza la linea:

ECO LINE - Prodotti per la pulizia

A) 610-004-129	liquido	per i cappuccinatori;
B) 610-004-220	in polvere	per i gruppi, i portafiltri, le tazze da caffè;
C) 610-004-224	bustine	per i gruppi, i portafiltri, le tazze da caffè;
D) 610-004-214	pastiglie	per i gruppi nelle macchine superautomatiche.

Per ordinare trasmettete il numero di codice al Vs. Concessionario.

GB FAEMA and the "SERVICE LINE"

The FAEMA Company's client service, the aim of which is to assure top coffee-machine performance for its clients at all times, also makes available its ECO LINE, a series of specific cleaning products expressly designed for this purpose.

ECO LINE - Cleaning products

A) For cappuccino makers	in liquid form 610-004-129;
B) For dispensers, filter-holders, coffee cups	in powder form 610-004-220;
C) For dispensers, filter-holders, coffee cups	in small envelops 610-004-224;
D) For superautomatic-machine dispensers	in tablet form 610-004-214.

Order directly from your local distributor and refer to the particular item you require by its number, as shown above.

F FAEMA et la "SERVICE LINE"

La service d'assistance de la société FAEMA, dans l'intention d'être à côté de ses clients, dans le choix des produits et en vue d'une meilleure utilisation de la machine à café, propose la ligne:

ECO LINE - Produits de nettoyage

A) 610-004-129	liquide	pour les fouettes-lait;
B) 610-004-220	en poudre	pour les groupes, les porte-filtre, les tasses à café;
C) 610-004-224	sachets	pour les groupes, les porte-filtre, les tasses à café;
D) 610-004-214	pastilles	pour les groupes des machines tout-auto.

Pour commander, transmettre le numéro de code à votre concessionnaire.

D FAEMA und die "SERVICE LINE"

Mit der Absicht dem Kunden bei der Produktwahl für den bestmöglichen Gebrauch der Kaffeemaschine beizustehen, weist der Kundendienst der FAEMA Gesellschaft auf folgende Produktlinie hin:

ECO LINE - Produkte für die Säuberung

A) 610-004-129	Flüssig	für die Cappuccino-Bereiter;
B) 610-004-220	in Pulverform	für die Gruppen, die Filterhalter, die Kaffeetassen;
C) 610-004-224	Tüten	für die Gruppen, die Filterhalter, die Kaffeetassen;
D) 610-004-214	Tabletten	für die Kaffeegruppen der vollautomat Maschinen.

Für eine Bestellung bitte dem Vertreter die Katalog-Nr. angeben.

E FAEMA y el "SERVICE LINE"

Con el deseo de facilitar a los Srs. CLIENTES la selección de los productos para el uso correcto de la máquina de café, el servicio de asistencia de la sociedad FAEMA les muestra la linea:

ECO LINE - Productos para la limpieza

A) 610-004-129	líquido	para los cappuccinadores;
B) 610-004-220	en polvos	para los equipos, los portafiltros, las tazas de café;
C) 610-004-224	en sobres	para los equipos, los portafiltros, las tazas de café;
D) 610-004-214	en pastillas	para los equipos de las máquinas superautomáticas.

Para los pedidos, envío el número de código a su Concesionario.

P FAEMA e o "SERVICE LINE"

O Serviço de Assistência de empresa FAEMA, com a finalidade de aconselhar os Clientes na escolha dos produtos para a melhor utilização da máquina de café, apresenta a linha:

ECO LINE - Produtos para a limpeza

A) 610-004-129	líquido	para o kit cappuccino;
B) 610-004-220	en pó	para os grupos, manípulo dos filtros, chávenas de café;
C) 610-004-224	carteiras	para os grupos, manípulo dos filtros, chávenas de café;
D) 610-004-214	pastilhas	para os grupos das máquinas superautomáticas.

Para encomendar, indicar o número de código ao seu Concessionário.